

PLANETARY MIXER



The Planetary Mixer is available in two bowl capacities, 40 QT and 60 QT, it stands as a carefully designed solution for the specific requirements of bakeries, pizzerias, hotels, and large kitchens. Offering versatility in tasks such as mixing, beating, and kneading, this mixer is a reliable choice for a broad spectrum of culinary operations. Its inclusion of multiple speeds and interchangeable attachments enhances its suitability for a variety of kitchen tasks.

One of the key features of this mixer is its 3 fixed speeds, allowing for precise control over the mixing process. The see-through bowl guard, equipped with a safety interlock, ensures both visibility and user protection during operation. The mixer's heavy-duty stainless steel bowl is built to withstand the demanding conditions of commercial kitchens, ensuring durability over time. Dual bowl locks provide stability, securing the mixing bowl firmly in place during operation.



Operational convenience is further enhanced with the easy-to-use manual lift mechanism, streamlining the raising and lowering of the mixing bowl. Front-mounted controls are strategically positioned, offering easy access and allowing for seamless operation and adjustment during use.

Three essential utensils provided with each planetary mixer: a whisk for beating eggs and whipping cream, a hook (or spiral) for leavened dough, and a blade for short pastry, cakes, and biscuits, cookies. This comprehensive set of features positions our Planetary Mixer as an ideal and versatile tool for culinary professionals.

MODEL	BOWL VOLUME	HEAD SPEEDS	WHISK SPEEDS	BOWL DIMENSIONS Ø x H	MACHINE DIMENSIONS W x D x H	POWER	HP	WEIGHT
BH-PLM-40	40 QT	55 - 110 - 120 rpm	140 - 280 - 560 rpm	16" x 16"	25" x 36" x 54"	208V - 3Ph 60Hz - 6 AMPS	3	485 lbs
BH-PLM-60	60 QT	55 - 110 - 120 rpm	140 - 280 - 560 rpm	17" x 19"	25" x 36" x 54"	208V - 3Ph 60Hz - 6 AMPS	3	505 lbs